



McCain Foods Canada

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Customer Specification

Date Printed: 11/04/2024

Version: 3

Status: Production

PRODUCT CODE: 404432

MARKET GROUP: FOOD SERVICE

CUSTOMER BRAND: TATERCHEF

RELIGIOUS CERTIFICATION: HALAL

DESCRIPTION: STRAIGHT CUT 3/8 / COUPE RÉGULIÈRE 3/8
COATED FRIED POTATOES / FRITES ENROBÉES

CASE GTIN: 10055773044321

BIOENGINEERED (US): YES

DESCRIPTION: 3/8 x 3/8 inch STRAIGHT CUT

PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, SALT, BATTER MIX AND DEXTROSE AS REQUIRED. FRIED IN VEGETABLE OIL.

INGREDIENT STATEMENT:

Ingredients: Potatoes, Vegetable oil (canola and/or soybean and/or cottonseed and/or sunflower), Wheat flour, Modified corn starch, Salt, Corn flour, Sodium acid pyrophosphate, Sugars (dextrose), Autolyzed yeast, Baking powder, Modified cellulose, Annatto.

Contains: Wheat

Ingrédients: Pommes de terre, Huile végétale (huile(s) de canola et/ou de soya et/ou de coton et/ou de tournesol), Farine de blé, Amidon de maïs modifié, Sel, Farine de maïs, Pyrophosphate acide de sodium, Sucres (dextrose), Levure autolysée, Poudre à pâte, Cellulose modifiée, Rocou.

Contient: Blé

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: DEEP FRY 680 G (1 1/2 LB), 1/2 BASKET AT 350°F (177°C) FOR 2 1/2 TO 3 MINUTES. SHAKE BASKET AFTER 30 SECONDS.

À LA GRANDE FRITURE: 680 G (1 1/2 LB), 1/2 PANIER À 350°F (177°C) POUR 2 1/2 - 3 MINUTES. SECOUER LE PANIER APRÈS 30 SECONDES.

PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE.

ALWAYS COOK TO LIGHT GOLDEN COLOUR.

DO NOT OVERCOOK!

NOT RECOMMENDED FOR COOKING IN A MICROWAVE OVEN.

CUIRE LE PRODUIT COMPLÈTEMENT AFIN D'ASSURER SA SALUBRITÉ ET SA QUALITÉ.

NE PAS DÉGELER AVANT LA CUISSON, ET RESPECTER LES INDICATIONS DE TEMPS ET DE TEMPÉRATURE.

TOUJOURS FAIRE DORER LÉGÈREMENT.

NE PAS TROP CUIRE !

CUISSON AU MICRO-ONDES NON RECOMMANDÉE.

PACKAGING: 6/4.50 lb PLAIN POLY IN A PRINTED MASTER CASE.

PRIMARY PACKAGE NET WT DESCRIPTION: 2.04 kg 4.5 lb

CASE NET WT DESCRIPTION: 12.3 kg 27 lb

PACKAGING CODE FORMAT:

CASE: PYYMMDD_HH:MM_LL_EST#

PRIMARY: PYYMMDD_HH:MM_LL

SHELF LIFE: Best if used before 540 days from date of manufacture, when stored at 0°F/-18°C or below.

**McCain Foods Canada****Customer Specification****PRODUCT CODE:** 404432**FORMULA CODE:** 2000000876**MICROBIOLOGICAL:**

Micro Group	UNIQUE
Total Plate Count cfu/g	<=100,000
Coliforms cfu/g	<=500
E.Coli cfu/g	<=100
S. aureus (Coagulase Pos) cfu/g	<=100
Yeast cfu/g	<=5,000
Mold cfu/g	<=5,000

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min):	30
% OVER 2" LENGTH (min):	80
% UNDER 2" LENGTH (max):	20
REFRY COLOR:	48 to 58
CRITICAL DEFECTS:	2
CRITICAL + MAJOR DEFECTS:	12
TOTAL DEFECTS:	55
% TEXTURE:	10
% SOLIDS:	35.0 to 41.0
% SALT:	0.9 to 1.3

Nutrition Information
Valeur nutritive

per 100 g / par 100 g

	Amount Teneur
Calories / Calories	158 kcal
Fat / Lipides	5.40 g
Saturated / saturés	0.44 g
Trans / trans	0.07 g
Polyunsaturated / polyinsaturés	1.35 g
Omega-6 / oméga-6	0.98 g
Omega-3 / oméga-3	0.37 g
Monounsaturated / monoinsaturés	3.30 g
Carbohydrate / Glucides	25.8 g
Fibre / Fibres	2.2 g
Sugars / Sucres	0.8 g
Protein / Protéines	2.70 g
Cholesterol / Cholestérol	0.90 mg
Sodium / Sodium	413 mg
Potassium / Potassium	324 mg
Calcium / Calcium	10.1 mg
Iron / Fer	0.68 mg